

# FABIAN'S ITALIAN BISTRO

## { DRINKS }

### COCKTAILS

<b>FRENCH KISS</b> EMPRESS 1908 ELDERFLOWER ROSE GIN, SPARKLING BRUT, LEMON	15
<b>RASPBERRY LEMON DROP</b> VODKA, RASPBERRY PURÉE, LEMON	15
<b>GINGER RUM DAIQUIRI</b> RUM, PINEAPPLE, CITRUS MINT OLEO, GINGER	15
<b>HUGO SPRITZ</b> ELDERFLOWER LIQUEUR, SPARKLING BRUT, MINT	15
<b>NEGRONI BIANCO</b> GIN, LILLET BLANC, CAMOMILLA LIQUEUR, LEMON	16
<b>GINGER PALOMA</b> TEQUILA, GRAPEFRUIT, LIME, GINGER	15
<b>BOURBON COLLINS</b> BOURBON, ANGOSTURA BITTERS, LEMON, MINT	15
<b>TUSCAN MANHATTAN</b> RYE WHISKEY, YELLOW CHARTREUSE, AMARO NONINO, BITTERS, LUXARDO CHERRY, LEMON	16
<b>FAIR OAKS OLD FASHIONED</b> WOODFORD RESERVE BOURBON, LUXARDO CHERRY, DEMERARA SUGAR CUBE, GRAND MARNIER, TORCHED ORANGE TWIST	16
<b>MOCKTAILS</b>	
<b>RASPBERRY LEMON FIZZ</b> RASPBERRY PURÉE, LEMON	9
<b>MINT TEA REFRESHER</b> MINT TEA, LEMON	9
<b>POMEGRANATE MULE</b> POMEGRANATE, LIME, GINGER BEER	9
<b>CITRUS GINGER BLOSSOM</b> ZERO PROOF GIN, GRAPEFRUIT, LIME, GINGER, ORANGE BLOSSOM WATER	10

### WINE BY THE GLASS G/B

<b>RUFFINO PROSECCO</b> VENETO, ITALY NV	13/na
<b>SEAN MINOR CHARDONNAY</b> CALIFORNIA 2024	14/52
<b>FRANK FAMILY CHARDONNAY</b> CARNEROS, NAPA VALLEY 2021	19/72
<b>AVA GRACE SAUVIGNON BLANC</b> CALIFORNIA 2021	15/56
<b>ANTERRA PINOT GRIGIO</b> TERRE SICILIANE, ITALY 2021	14/52
<b>PINE RIDGE CHENIN BLANC + VIOGNIER BLEND</b> CALIFORNIA 2024	14/52
<b>STARFIELD GRENACHE</b> EL DORADO 2022	16/60
<b>RICKSHAW PINOT NOIR</b> CALIFORNIA 2023	15/56
<b>MELINI BORGHI D'ELSA CHIANTI</b> TUSCANY, ITALY 2023	14/52
<b>ELEMENT 79 ZINFANDEL</b> FAIR PLAY, EL DORADO 2018	17/64
<b>SEAN MINOR CABERNET</b> PASO ROBLES 2023	14/52

### CORAVIN WINE SELECTIONS

<b>ELEMENT 79 ESTATE CABERNET</b> FAIR PLAY, EL DORADO 2019	21/80
<b>THE PRISONER PINOT NOIR</b> SONOMA COAST 2021	23/88
<b>ARMILLA ROSSO di MONTALCINO SANGIOVESE</b> TUSCANY, ITALY 2021	20/76

### BEER

<b>MOONLIGHT</b> REALITY CZECH PILSNER — 16oz CAN	8
<b>BIRRA DOLOMITI</b> PILSNER — VENETO, ITALY 330ml BOTTLE	7
<b>NEW GLORY</b> GUMMY WORMS HAZY PALE ALE — 16oz CAN	8
<b>STONE</b> IPA — 19oz CAN	9

## { LUNCH }

### STARTERS

<b>CREAMY TOMATO SOUP</b> CUP — \$8 / BOWL — \$11	<b>CRISPY BRUSSELS SPROUTS<sup>#</sup></b> BACON LARDONS, TOASTED HAZELNUTS, CALABRIAN AIOLI — \$18 —
<b>GNUDI</b> BROWN BUTTER MUSHROOMS, FENNEL, HERB CREAM SAUCE, PECORINO ROMANO, CRISPY SAGE — \$18 —	<b>BRAISED MEATBALLS</b> CREAMY POLENTA, MARINARA, PARMESAN — \$18 —
<b>BRUSCHETTA<sup>#</sup></b> CHARRED ASPARAGUS, GOAT CHEESE, RED ONION MARMALADE, BLACKBERRY MINT BALSAMIC, LEMON ZEST — \$18 —	<b>CHEESE &amp; CHARCUTERIE</b> CHEF SELECTED CHEESES, SALAMI, PROSCIUTTO, HONEYCOMB, RHUBARB JAM, CROSTINI, SEASONAL FRUIT — \$22 —
<b>ARTISAN BREAD<sup>#</sup></b> SELECTION OF LOCAL BREAD, SEA SALT BUTTER — \$6 —	

### SALADS

<b>CHEF'S CAESAR<sup>#</sup></b> GRILLED CHICKEN, BACON, AVOCADO, SEVEN MINUTE EGG, SHAVED PARMESAN, FOCACCIA CROUTONS, ROMAINE, GARLIC ANCHOVY DRESSING — \$22 —	<b>ROASTED TOMATO CAPRESE</b> BURRATA CHEESE, CHERRY TOMATO, FRESH BASIL, BALSAMIC REDUCTION, TOAST — \$18 —
<b>CHARRED CHICORY</b> SAUTÉED SHRIMP, RADICCHIO, ENDIVE, BACON, KALE, SHAVED RED ONION, PARMESAN, DILL VINAIGRETTE — \$22 —	<b>RED LEAF<sup>#</sup></b> GRILLED CHICKEN, ROASTED GOLDEN BEETS, GALA APPLES, GOAT CHEESE, PISTACHIOS, MUSTARD GREENS, RED LEAF LETTUCE, HONEY BALSAMIC VINAIGRETTE — \$22 —

### SANDWICHES

<b>GRILLED CHICKEN<sup>#</sup></b> FRESH MOZZARELLA, BASIL WALNUT PESTO, ROASTED TOMATO, SPINACH, CIABATTA BUN, FRIES — \$21 —	<b>BLTA<sup>#</sup></b> APPLEWOOD SMOKED BACON, RED LEAF LETTUCE, ROMA TOMATO, AVOCADO, PESTO, BALSAMIC, SOURDOUGH BREAD, FRIES — \$19 —
<b>SALMON<sup>#</sup></b> SEARED SALMON, LEMON DILL CRÈME FRAÎCHE, ARUGULA, CIABATTA BUN, FRIES — \$22 —	<b>BRAISED SHORT RIB</b> WHITE CHEDDAR, TOMATO GARLIC AIOLI, PEPPERONATA, SOURDOUGH BREAD, FRIES — \$21 —

### PASTA

<b>SPINACH RAVIOLI</b> SPINACH & RICOTTA CHEESE, PARMESAN LEMON CREAM SAUCE, BASIL OIL SMALL — \$18 / FULL — \$28	<b>CHICKEN ORECCHIETTE<sup>#</sup></b> ROASTED RED PEPPER, SUN DRIED TOMATO, SPINACH, GARLIC, WHITE WINE CREAM SAUCE, BREADCRUMB GREMOLATA, BASIL PESTO SMALL — \$19 / FULL — \$29
<b>FETTUCCINE BOLOGNESE</b> ANGUS BEEF & PORK RAGÚ, PECORINO ROMANO, FRESH BASIL SMALL — \$19 / FULL — \$29	<b>LINGUINE SCAMPI<sup>#</sup></b> SHRIMP, BASIL PESTO, GARLIC, CALABRIAN CHILI, CHARRED LEMON, BUTTER, WHITE WINE, CREAM, WALNUTS SMALL — \$23 / FULL — \$33

### DESSERT

— \$11 —

**LEMON CURD**  
(NOT AVAILABLE FOR TAKEOUT)  
FRESH BERRIES, SHORTBREAD CRUMBLE

### CHOCOLATE NEMESIS

FLOURLESS CHOCOLATE MOUSSE CAKE, MOCHA MASCARPONE, RASPBERRY BASIL COULIS

### POT DE CRÈME

(NOT AVAILABLE FOR TAKEOUT)  
BUTTERSCOTCH PUDDING, TOASTED MERINGUE

### NEW CHEESECAKE

FRESH BERRIES, MINT

### ADDITIONAL CHARGE(S)/PROCEDURE(S) DISCLOSURE

A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF SIX OR MORE TO SUPPORT FAIR WAGES FOR YOUR ENTIRE SERVICE TEAM FOR ITEM SPLITS. A \$2 FEE WILL BE APPLIED TO STARTERS, SALADS & PASTAS. ENTREE/MAIN COURSE SPLITS ARE \$7 \*CONTAINS KNOWN ALLERGENS. LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES. WE CANNOT GUARANTEE THE ELIMINATION OF GROSS CONTAMINATION \*CONSUMING RAW OR UNDERCOOKED ITEMS FROM THIS MENU MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

# WINE BOTTLE LIST

## SPARKLING

### ROEDERER ESTATE BRUT — 36 / HALF BOTTLE

ANDERSON VALLEY NV  
GREEN APPLE, RIPE CITRUS, LEMON OIL, TARRAGON

### RUFFINO PROSECCO — 42

ITALY NV  
PEACH, APPLE, CITRUS

### GLORIA FERRER SPARKLING SONOMA BRUT — 58

CARNEROS NV  
HONEYDEW, APPLE, CITRUS

### CHANDON SPARKLING ROSÉ — 60

NAPA NV  
STRAWBERRY, WATERMELON, CHERRY

### BOLLICINI SPARKLING CUVÉE — 42

ITALY NV  
BAKED APPLE, PEACH, GRAPEFRUIT

### PERRIER-JOUËT CHAMPAGNE GRAND BRUT — 120

FRANCE NV  
MELON, GRAPEFRUIT, BRIOCHE, VANILLA

## ROSÉ, & WHITE

### VILLA POZZI PINOT GRIGIO — 48

TERRE SICILIANE, ITALY 2023  
MEYER LEMON, WHITE PEACH, PEAR

### ANTERRA PINOT GRIGIO — 52

TERRE SICILIANE, ITALY 2024  
CITRUS, TROPICAL FRUIT, FLORAL

### TERENZUOLA VERMENTINO — 70

FOSSO DI CORSANO, ITALY 2023  
BRIGHT CITRUS, GREEN APPLE, SALINITY

### CERETTO BLANGÉ ARNEIS — 60

PIEDMONT, ITALY 2023  
YELLOW PEACH, RED PEAR, MANGO, LEMON

### PINE RIDGE CHENIN BLANC + VIOGNIER BLEND — 52

CALIFORNIA 2024  
HONEYSUCKLE, GINGER, LIME, MELON

### JEAN-MICHEL GAUTIER CHENIN BLANC — 60

VOUVRAY, FRANCE 2023  
HONEYSUCKLE, PEAR, WHITE FLOWERS

### AVA GRACE SAUVIGNON BLANC — 56

CALIFORNIA 2023  
MELON, GOOSEBERRY, GRAPEFRUIT

### DUCKHORN SAUVIGNON BLANC — 68

NAPA VALLEY 2023  
LEMON VERBENA, PINEAPPLE, LIME, SUMMER MELON

### GREEN QUARTZ SAUVIGNON BLANC — 60

CASABLANCA VALLEY, CHILE 2023  
LEMON, HERBS, MELON, GRAPEFRUIT

### CHARLES & CHARLES ROSÉ — 56

COLUMBIA VALLEY, WASHINGTON 2022  
CITRUS, RASPBERRY, ROSE PETAL

### ELEMENT 79 ABBY'S ROSÉ — 60

FAIR PLAY, EL DORADO 2024  
STRAWBERRY, TROPICAL FRUIT

### SEAN MINOR CHARDONNAY — 52

CALIFORNIA 2024  
PEACH, PEAR, GREEN APPLE

### ALBERT BICHOT VIRÉ-CLESSÉ CHARDONNAY — 91

BURGUNDY, FRANCE 2022  
LEMON, MANGO, ROSE

### FRANK FAMILY CHARDONNAY — 72

CARNEROS, NAPA VALLEY 2023  
BAKED APPLE, BRIOCHE, NUTMEG, VANILLA

### ROMBAUER CHARDONNAY — 88

CARNEROS 2022  
YELLOW PEACH, MANGO, MELON, VANILLA, SPICE, PIE CRUST

## RED

### MELINI CHIANTI BORGHI D'ELSA — 52

TUSCANY, ITALY 2023  
85% SANGIOVESE / BLACKBERRY, RASPBERRY, TOASTED ALMOND

### ARMILLA ROSSO DI MONTALCINO SANGIOVESE — 76

TUSCANY, ITALY 2021  
100% SANGIOVESE / MORELLO CHERRY, LICORICE, DRIED MINT

### STEMMARI NERO D'AVOLA — 60

SICILIA DOC, ITALY 2022  
CURRANT, STRAWBERRIES, POMEGRANATE

### PERTINACE BARBARESCO NEBBIOLO — 90

PIEDMONT, ITALY 2020  
RED BERRIES, DRIED ROSES, SPICES, LICORICE, TOBACCO

### OSVALDO VIBERTI BAROLO NEBBIOLO — 120

PIEDMONT, ITALY 2019  
VIOLETS, DRIED HERBS, BING CHERRY

### ARMILLA BRUNELLO DI MONTALCINO

#### SANGIOVESE — 132

TUSCANY, ITALY 2019  
BRIGHT RED FRUITS, LEATHER, BAKING SPICES

### RICKSHAW PINOT NOIR — 56

CALIFORNIA 2023  
RASPBERRY, CHERRY, ASIAN SPICE

### BANSHEE PINOT NOIR — 59

SONOMA 2023  
PLUM, CHERRY, COCOA, BLUEBERRY, TOASTED WOOD

### THE PRISONER PINOT NOIR — 88

SONOMA COAST 2021  
STRAWBERRY, TOAST, VANILLA

### GOLDENEYE PINOT NOIR — 98

ANDERSON VALLEY 2021  
BLACK CHERRY, CLOVE, BAKING SPICES

### DOMAINE JEAN BAPTISTE 1er CRU BURGUNDY

#### PINOT NOIR — 138

BURGUNDY, FRANCE 2020  
RIPE CHERRIES, MAITAKE MUSHROOMS, HINT OF SPICE

### ELEMENT 79 OLIVIA'S CUVÉE RED BLEND — 65

FAIR PLAY, EL DORADO 2020  
CABERNET/SYRAH — DARK FRUIT, OAK

### PARADUXX RED BLEND — 90

NAPA VALLEY, 2021  
CAB/ZIN/PETITE SIRAH BLEND — BLACKBERRY, CURRANT, CLOVE

### STARFIELD ESTATE GRENACHE — 60

EL DORADO, 2022  
STRAWBERRY, BLUEBERRY, CLOVE, TOASTED OAK

### ELEMENT 79 ESTATE ZINFANDEL — 64

FAIR PLAY, EL DORADO 2020  
BING CHERRY, CRANBERRY, SPICE, VANILLA

### SCOTT HARVEY 1869 OLD VINE ZINFANDEL — 102

AMADOR, 2022  
BLACKBERRY, POMEGRANATE, FIG, VIOLETS

### DUCKHORN MERLOT — 79

NAPA VALLEY 2022  
CRANBERRY, RASPBERRY, SAGE, CEDAR

### SEAN MINOR CABERNET — 52

PASO ROBLES 2023  
BLACK CURRANT, RASPBERRY PIE, CEDAR

### UNSHACKLED BY PRISONER CABERNET — 65

CENTRAL COAST 2023  
BLACK STONE FRUIT, CLOVE, DRIED HERB

### FERRARI — CARANO CABERNET — 72

ALEXANDER VALLEY, SONOMA 2021  
PLUM, CEDAR, COLA, COCOA

### ELEMENT 79 ESTATE CABERNET — 80

FAIR PLAY, EL DORADO 2019  
BLACKBERRY JAM, BLUEBERRY COMPOTE, CHOCOLATE

### JUSTIN CABERNET — 80

PASO ROBLES 2022  
CHERRY, CASSIS, VANILLA, CINNAMON, CEDAR

### SILVERADO VINEYARDS CABERNET — 108

NAPA VALLEY 2022  
PLUM, BLACK CHERRY, CURRANT

### STAG'S LEAP WINE CELLARS CABERNET — 135

ARTEMIS, NAPA VALLEY 2021  
BOYSENBERRY, CURRANT, PLUM, CHOCOLATE, BAKING SPICE

CORKAGE \$25 PER 750ML

VINTAGES/RATINGS SUBJECT TO CHANGE WITHOUT NOTICE

SPIRIT LIST AVAILABLE UPON REQUEST

## BEVERAGES

### PELLEGRINO SODA — 6

LEMON OR ORANGE  
12oz. CAN

### PELLEGRINO SPARKLING WATER — 9

750ml BOTTLE

### MARTINELLI'S SPARKLING APPLE JUICE — 6

10oz. BOTTLE

### MEXICAN COCA~COLA — 5

12oz. BOTTLE

### MEXICAN SPRITE — 5

12oz. BOTTLE

### IBC ROOT BEER — 5

12oz. BOTTLE

### ICED TEA — 4.50

### HERB TEA — 4.50

EARL GREY, LEMON, MINT, CHAMOMILE

### COFFEE — 4.50

### NESPRESSO ESPRESSO — 5

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FOR ITEM SPLITS, A \$2 FEE SHALL BE APPLIED TO STARTERS, SALADS & PASTAS. ENTREE/MAIN COURSE SPLITS ARE \$7